

PRIVATE DINING

3 Courses Menu - £59 pp.

APERITIF

"Mr. Hendricks's" £13.90

*Hendricks's gin, cucumber, mint & lemon*

STARTERS

Hand cut beef, grilled peppers, spring onions & olives empanadas

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Roasted beetroot & goat's cheese salad, dill, almonds "garrapiñada"

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Sea bream ceviche, "aji amarillo", avocado, preserved plums & coriander

MAIN COURSES

Red mullet, butternut squash bisque, braised cuttlefish, coco beans & chorizo

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Bife Ancho | Rib Eye steak (ARG – 400g),

Hand cut Provençal chips & Chimichurri

*(Supplement £9.90)*

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Braised shoulder of lamb, baby gem, aubergine, mustard seeds & peaches chutney

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Glazed Hispi cabbage, caramelized shallots, pickled mushrooms & Parmesan

DESSERTS & CHEESES

Dulce de leche Crème Brûlée & "banana split"

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Our chocolate pavé, berries compote & smoked milk ice cream

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Selection of cheeses, apple chutney & Sourdough toast

*(Supplement £5.90)*

Comte – Cow, Hard, France

St Maure de Touraine – Goat, Soft, France

Fourme d'Ambert – Blue, Cow, Semi Hard, France

Petit fours

Those with dietary requirements or food allergies, please ask for the Manager before ordering

An optional 12.5% service charge will be applied to your bill. All prices include VAT